

Coconut Chicken Brothy Rice Is the Cozy One-Pot Dinner I Keep Coming Back To

1 pound boneless, skinless chicken thighs or chicken breasts, cut into bite-sized pieces



TIME
3 to 4 min

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INGREDIENTS

- 1 pound boneless, skinless chicken thighs or chicken breasts, cut into bite-sized pieces
- 1 tablespoon olive oil or neutral cooking oil
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 tablespoon fresh ginger, minced
- 1 cup uncooked jasmine rice
- 4 cups chicken broth
- 1 can full-fat coconut milk
- 1 teaspoon salt, or to taste
- 1/2 teaspoon black pepper
- 1 teaspoon paprika
- 1/2 teaspoon turmeric
- 1/2 teaspoon crushed red pepper flakes, optional
- 2 green onions, sliced
- 1 tablespoon fresh lime juice
- Fresh cilantro, for garnish

DIRECTIONS

- 1. SautØ the aromatics:** Heat the oil in a large pot or deep skillet over medium heat. Add the onion and cook for 3 to 4 minutes until softened. Stir in the garlic and ginger and cook for another 30 seconds, just until fragrant.
- 2. Brown the chicken:** Add the chicken pieces to the pot and season with salt, pepper, paprika, turmeric, and red pepper flakes if using. Cook for 4 to 5 minutes, stirring occasionally, until the chicken starts to brown on the outside.
- 3. Add the rice and liquids:** Stir in the uncooked rice so it gets coated in all those flavorful aromatics. Pour in the chicken broth and coconut milk, then stir everything together well.
- 4. Simmer until tender:** Bring the mixture to a gentle boil, then reduce the heat to low. Cover and simmer for about 18 to 22 minutes, or until the rice is tender and the chicken is fully cooked. Stir once or twice during cooking to make sure nothing sticks at the bottom.
- 5. Finish and serve:** Once the rice is cooked, stir in the lime juice. Taste and adjust seasoning if needed. Ladle into bowls and top with sliced green onions and fresh cilantro before serving.

SWAPS & NOTES

Chicken thighs are especially good here because they stay tender and flavorful in the broth, but chicken breasts work well too if that is what you have.

Jasmine rice brings a lovely texture and aroma, though long-grain white rice is a fine substitute.

You can stir in spinach, peas, shredded carrots, or mushrooms toward the end if you want extra vegetables.

For a richer broth, use full-fat coconut milk.

TIPS FOR SUCCESS

The biggest tip for this recipe is to keep the simmer gentle.

If the heat is too high, the rice can cook unevenly and the coconut broth may reduce too quickly.

A low, steady simmer gives you that ideal brothy consistency.

Use fresh ginger and garlic if possible, because they add a lot of brightness and depth to the final dish.

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